

CLAIMS

I claim:

1. A method of making sausage, comprising,  
combining a plurality of ingredients including,  
but not limited to, a lean meat mixture, powdered  
vinegar, and an encapsulated food-grade acid to  
form a meat emulsion,  
  
extruding the meat emulsion from a tube into a  
tubular casing to create an encased sausage  
strand,  
  
linking the encased sausage strand into a linking  
mechanism to divide the strand into a plurality of  
sausage links thereby creating an elongated linked  
encased sausage strand, and  
  
curing the elongated linked encased sausage strand  
to eradicate bacteria and impart color and flavor  
to the meat emulsion.
2. The method of claim 1 wherein the curing is done by  
naturally smoking the sausage strand.

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2 3. The method of claim 1 wherein the food-grade acid is  
3 encapsulated citric acid.

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5 4. A sausage product made from the process, comprising:  
6 combining a plurality of ingredients including,  
7 but not limited to, a lean meat mixture, powdered  
8 vinegar, and an encapsulated food-grade acid to  
9 form a meat emulsion,

10  
11 extruding the meat emulsion from a tube into a  
12 tubular casing to create an encased sausage  
13 strand,

14  
15 linking the encased sausage strand into a linking  
16 mechanism to divide the strand into a plurality of  
17 sausage links thereby creating an elongated linked  
18 encased sausage strand, and

19  
20 curing the elongated linked encased sausage strand to  
21 eradicate bacteria and impart color and flavor to the  
22 meat emulsion.

23  
24 5. The sausage product of claim 4, wherein the curing

1 is done by naturally smoking the sausage strand.

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3 6. The sausage product of claim 4, wherein the  
4 encapsulated food-grade acid is encapsulated citric  
5 acid.

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